TECHNOLOGICAL RESEARCH IN SERVICE LABORATORIES

OCTOBER 1947

Seattle, Wash.

Spectrophotometric assays indicated that cod livers from Alaska contained about 1,200,000 units of vitamin A per pound. The highest potencies were obtained with livers taken during the early part of the season; that is, May 25 to June 2. The lowest potencies were obtained with those obtained at the end of the season between July 4 and August 9.

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A series of 10 lectures on fishery methods was given before the fishery technology class of the University of Washington.

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FISHERY TECHNOLOGICAL LABORATORY
SEATTLE, WASHINGTON

Because of considerable difficulty encountered in moisture and especially oil determinations for some parts of salmon waste, modified procedures were tested. The method employing the Majonnier digestion flask seems to give the most satisfactory results to date on oil determination in milt and roe.

College Park, Md.

Several series of sea trout fillets were prepared and frozen to determine the effect on quality by (1) freezing immediately after catching and filleting, (2) freezing after holding on ice for several days, (3) freezing, partial thawing, and refreezing, and (4) freezing, complete thawing, and refreezing. Monthly palatability tests will be conducted for one year to determine storage life at 0° F. Additional series were prepared to determine the effect of fluctuating storage temperatures on the quality of frozen fillets in filled and partially-filled packages.

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A series of packs were made of whiting (silver hake) to determine possible improvements in processing over what is now used commercially. A number of taste tests were made of dishes prepared from commercially canned whiting.

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A paper entitled "Some General Aspects of Fishery Sanitation" was presented at a meeting of the International Association of Milk and Food Sanitarians.

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The mobile trailer laboratory was dispatched to New Jersey to investigate the reported rapid and widespread destruction of nets.

Ketchikan, Alaska

Of the various alkali digestion methods tested for extraction of oil from salmon cannery wastes, the best results so far have been obtained with 2½ percent sodium hydroxide and 20 minutes digestion.

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The toxicity of clams from various beaches in Southeastern Alaska varies widely. Additional samples are being sought to give more thorough coverage. Processing toxic clams reduces the toxin present about 65 percent.

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Frozen ground whole pink salmon waste has been delivered to the Experimental Fur Farm at Petersburg for feeding tests on mink.

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Canned butter clams processed by a variety of methods were examined and also tested in recipes.

OVEN FRIED FILLETS

2 pounds fillets
1 tablespoon salt
4 tablespoons butter or other fat, melted
1 cup milk
1 cup bread crumbs

Cut fillets into serving size portions. Add the salt to the milk and mix. Dip the fish in the milk and roll in crumbs; place in well greased baking pan. Pour melted fat over fish. Place pan on shelf near the top of a very hot oven 500° F. and bake 10 to 12 minutes or until fish flakes easily when tested with a fork. Serve immediately on a hot platter, plain or with a sauce. Serves 6.